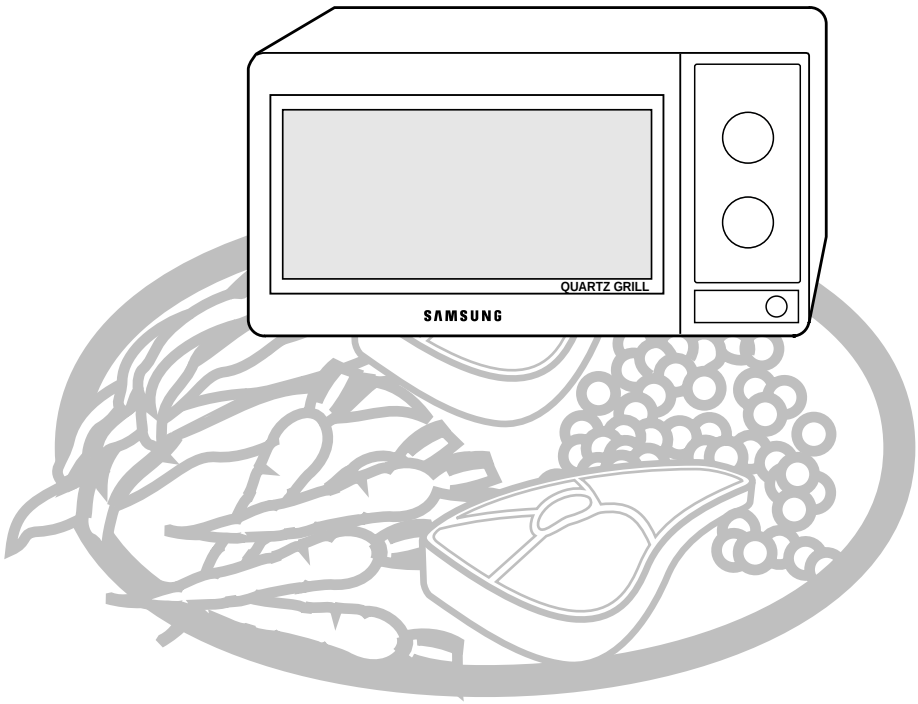
SAMSUNG

MICROWAVE OVEN

G635C/G633C

Owner's Instructions and Cooking Guide



You have just purchased a SAMSUNG microwave oven.

Your Owner's Instructions contain much valuable information on cooking with your microwave oven. Take the time to read them as they will help you take full advantage of the microwave oven features.

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Contents

- ◆ OVEN (G635C) 2
- ◆ CONTROL PANEL (G635C) 3
- ◆ OVEN (G633C) 4
- ◆ CONTROL PANEL (G633C) 5
- ◆ USING THIS INSTRUCTIONS BOOKLET 6
- ◆ INSTALLING AND PREPARING YOUR MICROWAVE OVEN
  - ■ Safety Precautions 7
  - ■ Accessories 9
  - ■ Installing Your Microwave Oven 10
  - ■ How a Microwave Oven Works 11
  - ■ Checking that Your Oven is Operating Correctly 11
  - ■ What to Do if You are in Doubt or Have a Problem 12
- ◆ COOKING WITH YOUR MICROWAVE OVEN
  - ■ Cooking/Reheating 13
  - ■ Stopping the Cooking 14
  - ■ Adjusting Extra Time 14
  - ■ Manual Defrosting Food 15
  - ■ Instant Reheat Guide 15
  - ■ Power Level and Time Variations 16
- ◆ TRADITIONAL COOKING METHODS
  - ■ Grilling 17
- ◆ RECOMMENDATIONS FOR USE
  - ■ CookWare Guide 18
  - ■ Cooking Guide 19
  - ■ Cleaning Your Microwave Oven 25
  - ■ Storing and Repairing Your Microwave Oven 25
  - ■ Technical Specifications 26

OVEN (G635C)

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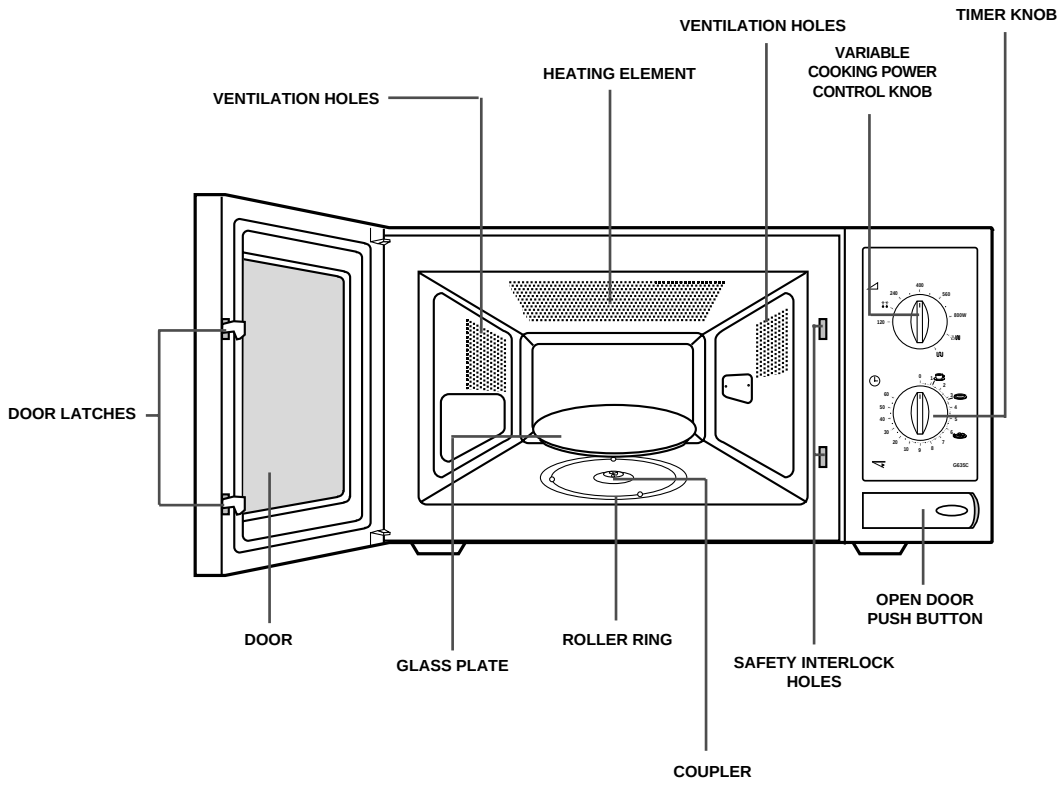

Control Panel (G635C)

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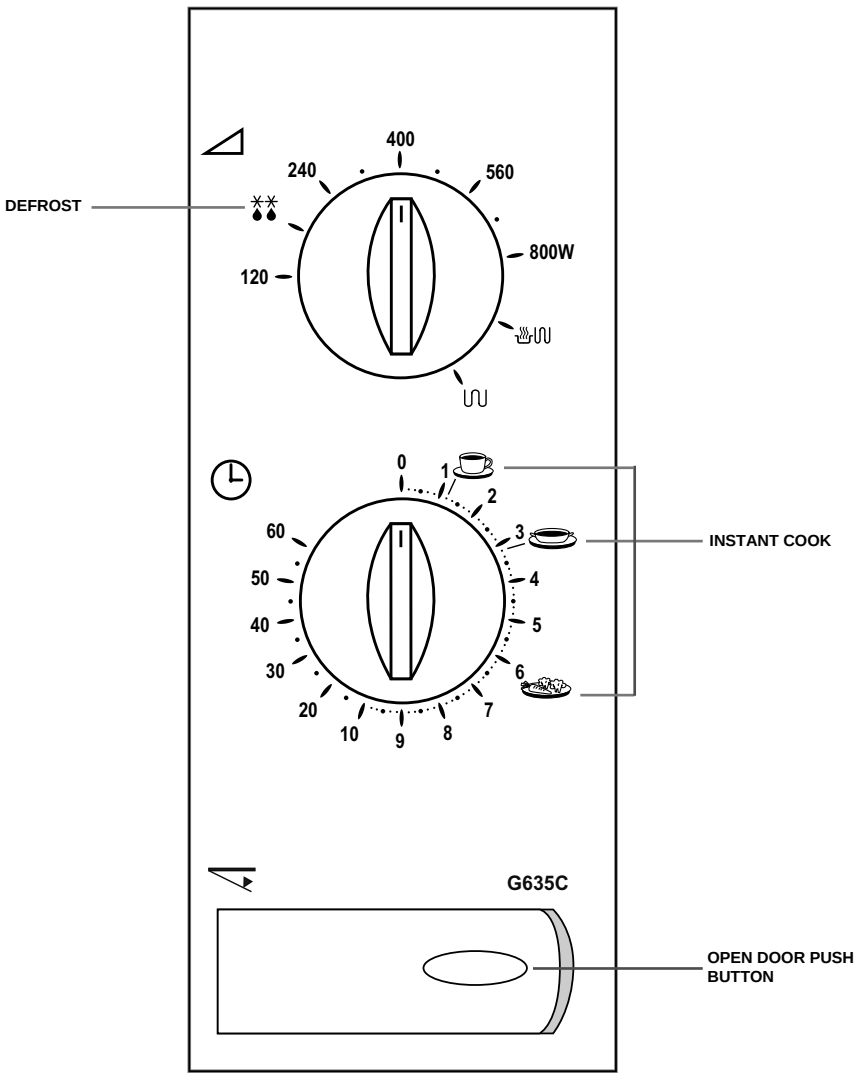

OVEN (G633C)

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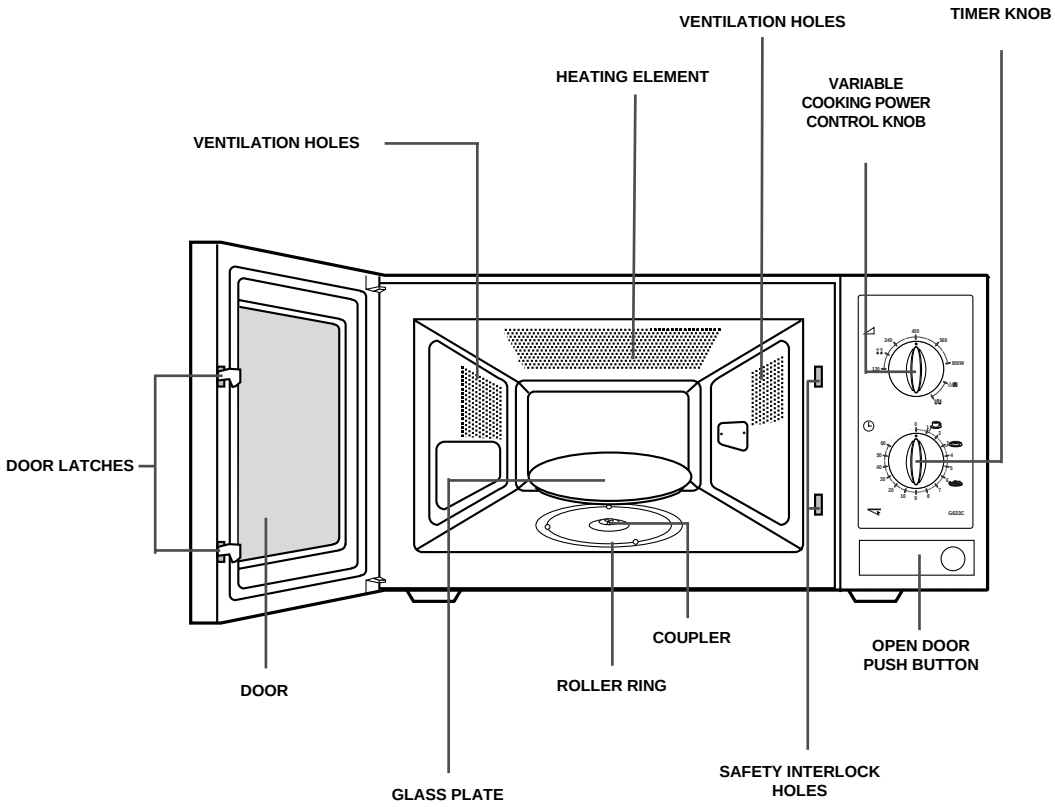

Control Panel (G633C)

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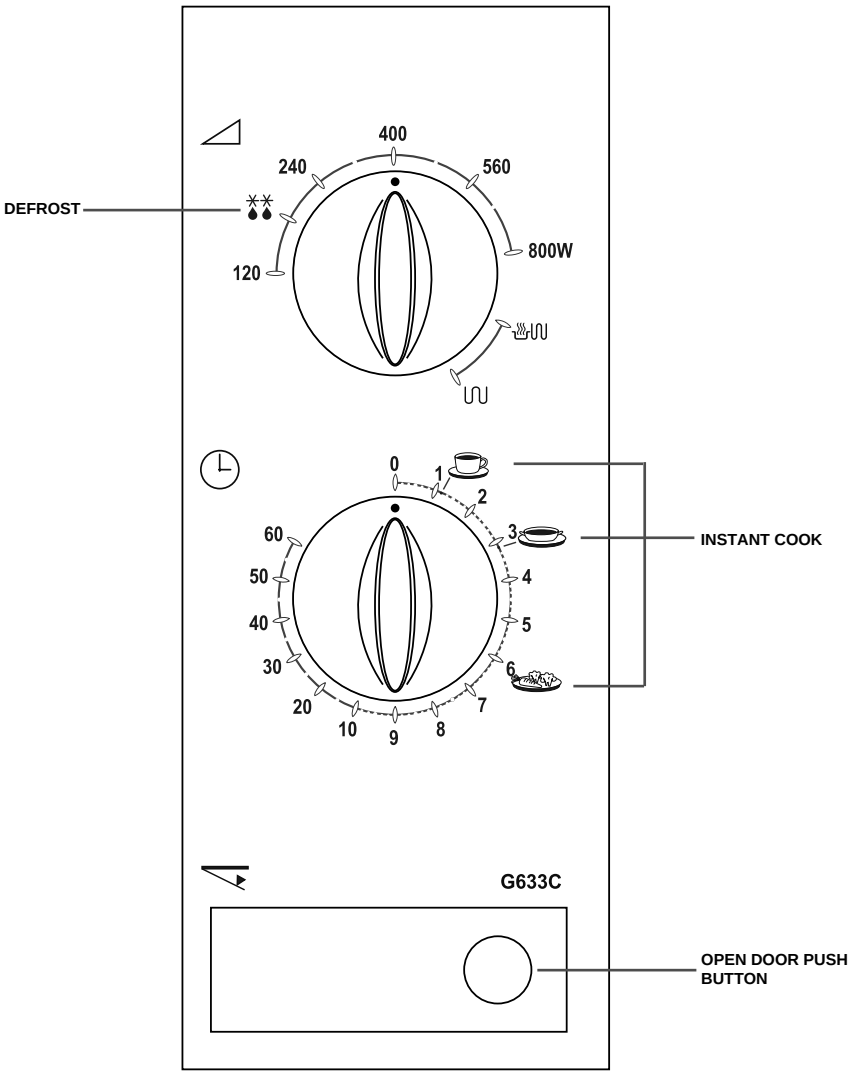

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You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain much valuable information on cooking with your microwave oven:

- ***Safety precautions***
- ***Suitable accessories and cookware***
- ***Useful cooking tips***

At the front of the booklet you will find illustrations of the oven, and more importantly the control panel, correspanding to your microwave model type.

The step-by-step procedures use two different symbols.

Important

Note

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer.

It is particularly important that the oven door closes properly and that there is no damage to the:

(1) Door, door seals and sealing surfaces
(2) Door hinges (broken or loose)
(3) Power cable

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Safety Precautions

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Before cooking food or liquids in your microwave oven, please check that the following safety precautions are taken.

1 DO NOT use any metallic cookware in the microwave oven:

- Metallic containers
- Dinnerware with gold or silver trimmings
- Skewers, forks, etc.

Reason: Electric arcing or sparking may occur and may damage the oven.

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2 DO NOT heat:

- Airtight or vacuum-sealed bottles, jars, containers
  Example: Baby food jars

- Airtight food
  Example: Eggs, nuts in shells, tomatoes

Reason: The increase in pressure may cause them to explode.

Tip: Remove lids and pierce skins, bags, etc.

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3 DO NOT operate the microwave oven when it is empty.

Reason: The oven walls may be damaged.

Tip: Leave a glass of water inside the oven at all times. The water will absorb the microwaves if you accidentally set the oven going when it is empty.

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4 DO NOT cover the rear ventilation slots with cloths or paper.

Reason: The cloths or paper may catch fire as hot air is evacuated from the oven.

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5 ALWAYS use oven gloves when removing a dish from the oven.

Reason: Some dishes absorb microwaves and heat is always transferred from the food to the dish. The dishes are therefore hot.

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6 DO NOT touch heating elements or interior oven walls.

Reason: These walls may be hot enough to burn even after cooking has finished, although they do not appear to be so. Do not allow inflammable materials to come into contact with any interior area of the oven. Let the oven cool down first.

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7 To reduce the risk of fire in the oven cavity:

- Do not store flammable materials in the oven
- Remove wire twist ties from paper or plastic bags
- Do not use your microwave oven to dry newspapers
- If smoke is observed, keep the oven door closed and switch off or disconnect the oven from the power supply

8 Take particular care when heating liquids and baby foods.

- ◆ ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to equalize.
- ◆ Stir during heating if necessary and ALWAYS stir after heating.
- ◆ To prevent eruptive boiling and possible scalding, you should stir before, during, and after heating.
- ◆ In the event of scalding, follow these FIRST AID instructions:
  - Immerse the scalded area in cold water for at least 10 minutes.
  - Cover with a clean, dry dressing.
  - Do not apply any creams, oils or lotions.
- ◆ NEVER fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.
- ◆ ALWAYS check the temperature of baby food or milk before giving it to the baby.
- ◆ NEVER heat a baby's bottle with the teat on, as the bottle may explode if overheated.

9 Be careful not to damage the power cable.

- ◆ Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.
- ◆ Do not operate this appliance if it has a damaged power cable or plug.

10 Stand at arm's length from the oven when opening the door.

Reason: The hot air or steam released may cause scalding.

11 Keep the inside of the oven clean.

Reason: Food particles or spaltered oils stuck to oven walls or floor can cause the damage of painting and reduce the efficiency of the oven.

12 "Clicking" sound might be noticed while operating, especially at defrosting mode.

Reason: When the power output is changing electrically, you may hear that sound. This is normal.

13 When the microwave oven is operating without any load, the power will be cut off automatically for safety. After standing over 30 min, you can operate the oven normally.

IMPORTANT SAFETY INSTRUCTIONS

During cooking, you should look into the oven from time to time when food is being heated or cooked in disposable containers of plastic, paper or other combustible materials.

IMPORTANT

Young children should NEVER be allowed to use or play with the microwave oven.
Nor should they be left unattended near the microwave oven when it is in use.
Items of interest to children should not be stored or hidden just above the oven.

Accessories

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Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

1 **Coupler**, already placed over the motor shaft in the base of the oven.

Purpose: The coupler rotates the glass plate.

2 **Roller ring**, to be placed in the centre of the oven.

Purpose: The roller ring supports the glass plate.

3 **Glass plate**, to be placed on the roller ring with the centre fitting on to the coupler.

Purpose: The glass plate serves as the main cooking surface; it can be easily removed for cleaning.

4 **Metal rack**, to be placed on the glass plate.

Purpose: The metal rack can be used to cook two dishes at the same time. A small dish may be placed on the glass plate and a second dish on the rack. The metal rack can be used in grill and combination cooking

☞ DO NOT operate the microwave oven without the roller ring and the glass plate.

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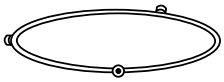

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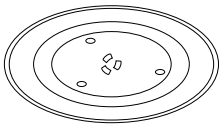

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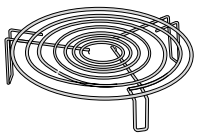

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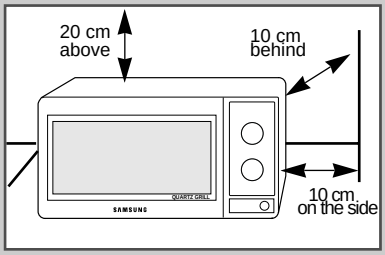

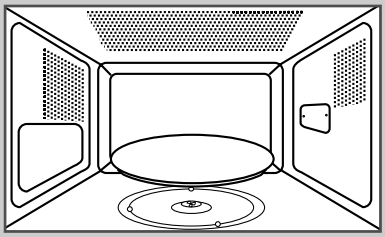

Place the oven on a flat, level surface strong enough to safely bear the weight of the oven.

1	When you install your oven, Make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind, on the sides of the oven and 20 cm (8 inches) of above.
2	Remove all packing materials inside the oven. Install the roller ring and turntable. Check that the turntable rotates freely.

☛ **Never** block the air vents as the oven may overheat and automatically switch itself off.
It will remain inoperable until it has cooled sufficiently.

☛ For your personal safety, plug the cable into a 3-pin, 230 Volt, 50Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable (I-SHENG SP022, KDK KKP4819D, EUROELECTRIC 3410, SAMIL SP-106B, MOONSUNG EP-48E). Contact your local dealer to have it replaced. The power cable of ISRAEL is PENCON(ZD16A), S/AFRICA APEX LEADS SA16 and NIGERIA, GHANA, KENYA and U.A.E is PENCON(UD13A1).

☛ **Do not** install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator.
The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven.
Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

How a Microwave Oven Works

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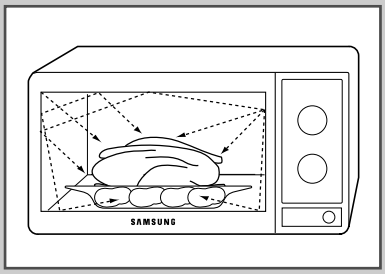
Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave oven to:

- ***Defrost***
- ***Reheat***
- ***Cook***



<u>Cooking Principle</u>

1 The microwaves generated by the magnetron are distributed uniformly as the food rotates on the glass plate. The food is thus cooked evenly.

2 The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.

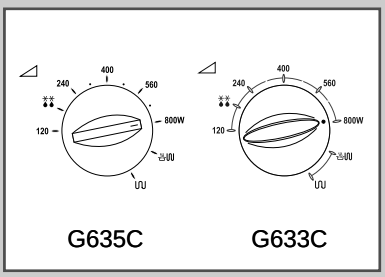
3 Cooking times vary according to the recipient used and the properties of the food:
- Quantity and density
- Water content
- Initial temperature (refrigerated or not)

As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:
- Even cooking of the food right to the centre
- The same temperature throughout the food

Checking that Your Oven is Operating Correctly

The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled "What to Do if You are in Doubt or Have a Problem" on the next page.

- The oven must be plugged into an appropriate wall socket.
- The glass plate must be in position in the oven.
- If a power level other than the maximum is used, the water takes longer to boil.



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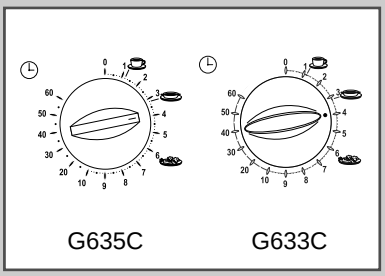

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1 Open the oven door. Place a bowl of water on the glass plate. Close the door.

2 Set the power level to maximum by turning COOKING POWER CONTROL knob.

3 Set the time to 4 to 5 minutes by turing the TIMER knob.

What to Do if You are in Doubt or Have a Problem

Becoming familiar with a new appliance always takes a little time. If you have any of the problems listed below, try the solutions given. They may save you the time and inconvenience of an unnecessary service call.

Problem	Checks/Explanation/Solution
◆ Condensation inside the oven ◆ Air flow around the door and outer casing ◆ Light reflection around the door and outer casing ◆ Steam escaping from around the door or vents	This is normal.
The oven does not start when you turn the TIMER knob.	◆ Is the door completely?
The food is not cooked at all	◆ Have you set the timer correctly? ◆ Is the door closed? ◆ Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered?
The food is either overcooked or undercooked	◆ Was the appropriate cooking length set for the type of food? ◆ Was an appropriate power level chosen?
Sparking and cracking occur inside the oven (arcing)	◆ Have you used a dish with metal trimmings? ◆ Have you left a fork or other metal utensil inside the oven? ◆ Is aluminium foil too close to the inside walls?
The oven causes interference with radios or televisions	◆ Slight interference may be observed on televisions or radios when the oven is operating. This is normal. Solution: Install the oven away from televisions, radios and aerials.

If the above guidelines do not enable you to solve the problem, take a note of:

- ***The model and serial numbers, normally printed on the rear of the oven***
- ***Your warranty details (date and place of purchase)***
- ***A clear description of the problem***

Then contact your local dealer or SAMSUNG after-sales service.

Cooking/Reheating

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The following procedure explains how to cook or reheat food.

ALWAYS check your cooking settings before leaving the oven unattended.

1 Open the oven door by pushing the large button in the button right-hand corner of the control panel. Place the food in the centre of the glass plate. Close the door.

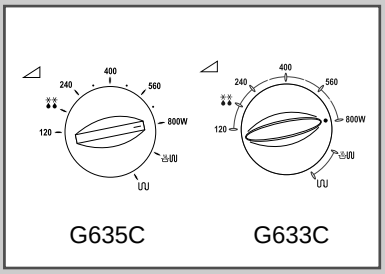
2 Set the power level to maximum by turning COOKING POWER CONTROL knob.

Model	G635C/G633C
MAXIMUM POWER	800W

3 Set the time by turning TIMER knob.

Result: The oven light comes on and the glass plate starts rotating. Cooking starts.

You can change the power level during cooking by turning the COOKING POWER CONTROL knob.



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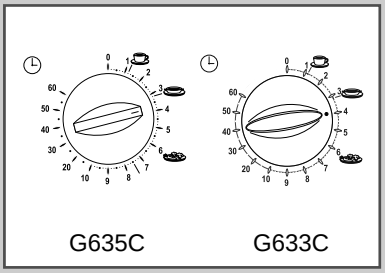

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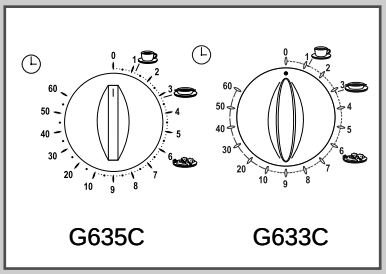
Stopping the Cooking



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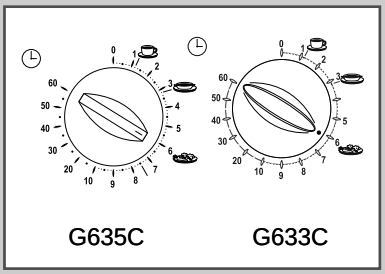
You can stop cooking at any time so that you can:

- ***Check the food***
- ***Turn the food over or stir it***
- ***Leave it to stand***

To stop the cooking...	Then...
Temporarily	◆ Open the door Result: Cooking stops. To resume cooking, close the door.
Completely	Turn the TIMER knob to '0'..

Adjusting Extra Time



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Like traditional cooking, you may find that, depending on the food's characteristics or your tastes, you have to adjust the cooking times slightly. You can:

- ***Check how cooking is progressing at any time simply by opening the door***
- ***Increase the remaining cooking time***

To increase the cooking time of your food, simply move the TIMER knob to any increased setting that you require.

➢ You can only adjust the time during cooking when the microwave grill or alternating function of microwave and grill are selected.

Manual Defrosting Food

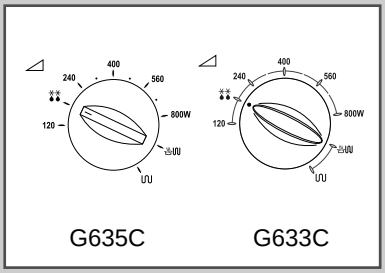
1 Open the oven door by pushing the large button in the button right-hand corner of the control panel.

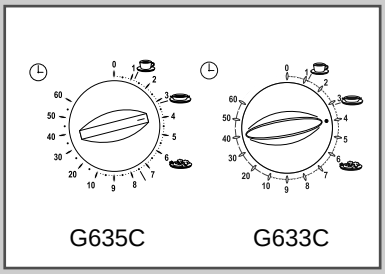
2 Place the frozen food in the oven and close the door.

3 Turn the COOKING POWER CONTROL knob to defrost symbol (⁂).

4 Turn the TIMER knob to select the appropriate time.

Result: Defrosting begins.





Instant Reheat Guide

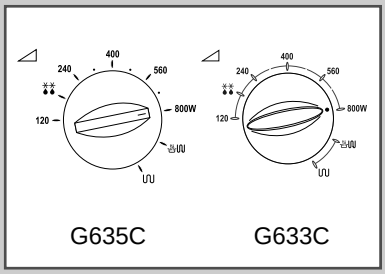
1 Place the food in the oven and close the door.

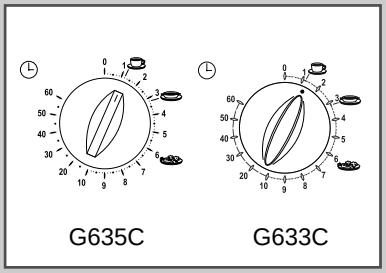
2 Turn the COOKING POWER CONTROL knob to Max Power.

3 Turn the TIMER knob to select instant cook,(drinks, soup/sauce and fresh vegetable).

➢ Refer to the table below about instant cook.

Symbol	Recipes	Serving size	Standing Time
	Drinks (Reheating)	150 ml	1 - 2 mins.
	Soup/ Sauce (Reheating)	200~300 ml	2 mins.
	Fresh Vegetables (Cooking)	200 ~ 300 g	2 mins.





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Operation ;

Set the COOKING POWER CONTROL knob to the appropriate power level by turning it.

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between several power levels.

POWER LEVEL	*%*	*G635C/G633C*	
		MWO	*GRILL*
HIGH	100%	800W	-
MEDIUM HIGH	70%	560W	-
MEDIUM	50%	400W	-
MEDIUM LOW	30%	240W	-
DEFROST ( )	20%	160W	-
LOW	15%	120W	-
GRILL ( )	-	-	1000W
Alternating function of MW and GRILL	100%	800W	1000W
Proportion of the time during the running function for 100 sec.		18%	82%

The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

If you select a...	**Then the cooking time must be...**
Higher power level	Decreased
Lower power level	Increased

Grilling

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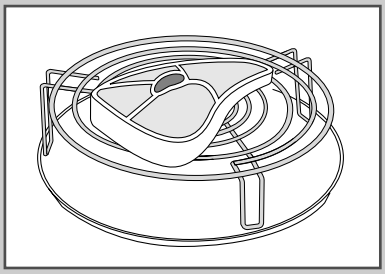
The grill enables you to heat and brown food quickly, without using microwaves. To this aim, a grill rack is supplied with your microwave oven.

Always use oven gloves when touching the recipients in the oven, as they will be very hot.



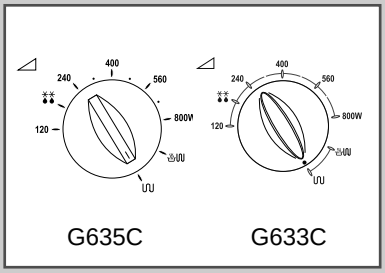
1 Preheat the grill to the required temperature, by turning the COOKING POWER CONTROL knob to GRILL symbol (⎍), and turning the TIMER knob to the appropriate time.

2 Open the door and place the food on the rack.

3 Turn the COOKING POWER CONTROL knob to GRILL symbol (⎍).

4 Turn the TIMER knob to the appropriate time.

Result: Grilling starts:



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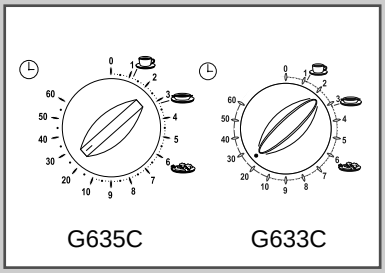

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Please don't mind if heater turns off and on while grilling. This system is originally designed to prevent overheating of the oven.

Cookware Guide

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.

Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.

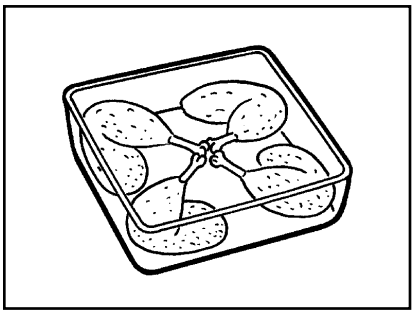
The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-Safe	Comments
Aluminium foil	✔ ✘	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Browning plate	✔	Do not preheat for more than eight minutes.
China and earthenware	✔	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✔	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups and containers	✔	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✘	May catch fire.
• Recycled paper or metal trims	✘	May cause arcing.
Glassware		
• Oven-to-table ware	✔	Can be used, unless decorated with a metal trim.
• Fine glassware	✔	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✔	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✘	May cause arcing or fire.
• Freezer bag twist ties	✘	
Paper		
• Plates, cups, napkins and kitchen paper	✔	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✘	May cause arcing.
Plastic		
• Containers	✔	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✔	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✔ ✘	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✔	Can be used to retain moisture and prevent spattering.

GB

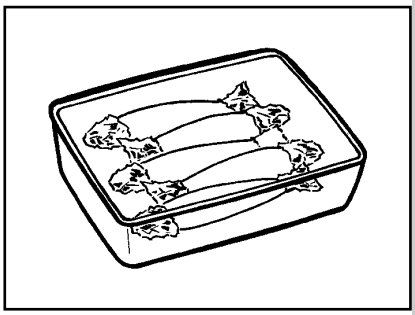
A Few Cooking Techniques

To ensure even cooking of the food in your microwave oven, lay the food out carefully using the following simple techniques. DO NOT forget to observe standing times.



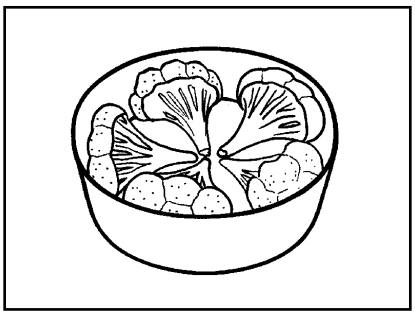
When cooking food with irregular forms, place the thinnest parts, which will cook faster, towards the centre of the dish.

Examples: Chicken legs, lamb cutlets, whole fish.



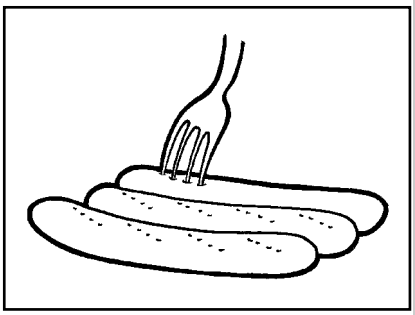
To prevent the thinnest parts of some food from becoming overcooked, cover the tips with small pieces of aluminium foil (keep away from the oven walls).

Examples: Heads and tails of whole fish, wings on a whole chicken.



If you are cooking several pieces of the same type of food, try to have them of even sizes and place then in a ring around the dish.

Examples: Potatoes, cauliflower pieces, tomatoes.



Food with skins must be pricked with a fork to allow the steam to escape and to prevent the skin from breaking.

Examples: Potatoes, tomatoes, sausages, egg yolks, whole fish.

Imperial/Metric Conversion Chart

OUNCES/FLUID OUNCES	*APPROXIMATE GRAMMES/MILLILITRES*
1	25
2	50
3	75
4 (1/4 lb)	100
5 (1/4 pint)	150
6	175
7	200
8 (1/2 lb)	225
9	250
10 (1/2 pint)	275
11	300
12 (3/4 lb)	350
13	375
14	400
15 (3/4 pint)	425
16 (1 lb)	450
17	475
18	500
19	550
20 (1 pint)	575

Reheating

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Food		Cooking Time (Mins.)	Power Level	Comments
MAIN COURSES	Individual plates of food 1 plate 2 plates 4 plates	 2 - 3 3 - 4 1/2 6 - 8	MED-HIGH (70%)	• Cover the meat with gravy, with the meat and vegetables towards the outside of the plate. • Turn half way through heating. • Stack on a plate stacker.
	Cooked meats, chicken, chops, burgers, etc. 1 serving 2 servings	 1 1/2 - 3 2 1/2 - 4 1/2	MED-HIGH (70%)	• Cover with cling film. • Re-arrange once during cooking.
	Stirrable casseroles 1 serving 2 servings 4-6 servings	 2 - 4 4 - 6 6 - 10	MED-HIGH (70%)	• Cover with cling film. • Stir well after 1 minute.
	Non-stirrable dishes (eg. LASAGNE) 1 serving 2 servings 4 servings	 5 - 8 9 - 12 12 - 16	 MED-LOW (30%) MED-LOW (30%) MEDIUM (50%)	• Cover with cling film. • Rotate dish at 2-minute intervals.
VEGETABLES	1 serving 2 servings 4 servings	1 - 1 1/2 1 1/2 - 3 3 1/2 - 6	HIGH (100%)	• Cover with cling film. • Stir well half way through cooking.
STARCHY FOODS	Pies 1 family pie, chilled 1 individual pie 2 individual pies mince pies 1 individual pie 4 individual pie	 7 - 10 2 3 1/2 - 4 1/4 - 1/2 3/4 - 2 1/2	 MED-HIGH (70%) HIGH (100%) HIGH (100%) HIGH (100%) HIGH (100%)	• If necessary, remove from foil tray. • Stand on and cover with absorbent kitchen paper.
	Pizza 1 whole individual pizza 1 slice of pizza	 3 - 4 1 1/2 - 2	 MED-HIGH (70%) HIGH (100%)	---
	Rice 1 serving cooked 4 servings cooked Individual curry with rice	 2 - 3 8 - 10 3 - 5	 MED-HIGH (70%)	• Add a little stock, cream or butter to: - Add moisture - Prevent sticking
	Pasta 1 serving 4 servings	 3 - 4 10 - 12	 MED-HIGH (70%	• Add a little stock, cream or butter to: - Add moisture - Prevent sticking
CANNED FOODS	Convenience foods (baked beans, spaghetti), soups and rice pudding 7oz (200g) 15oz (425g)	 2 - 3 3 - 4	HIGH (100%)	• Transfer to a suitable oven-proof dish. • Cover with cling film. • Stir well after 1 and 2 minutes.
PUDDINGS	Sponge pudding 1 serving 4 servings Christmas pudding 1 serving Whole (1lb-450g)	 1 - 1 1/2 2 - 3 1/2 - 1 4 - 5	 HIGH (100%) HIGH (100%) MED-HIGH (70%)	• Cover with cling film. • Leave to stand for 2 to 3 minutes before serving, particularly if topped with jam. • Reheat carefully in an uncovered dish, as the high alcohol and sugar content could cause the pudding to burn if overheated.

Defrosting

GB

Food		Cooking Time (Mins. per lb/450g)	Standing Time (Mins.)	Comments
MEAT	Whole joints (beef, lamb, pork, etc.)	8 - 11	20 - 30	• Shield any thin or narrow ends with foil. • Turn twice during defrosting.
	Minced beef/lamb	7 - 9	10 - 15	• Break apart frequently. • Remove thawed pieces as soon as possible and leave to stand.
	Steak, chops, cutlets	6 - 9	10 - 15	• Turn half way through defrosting. • Shield ends and bones with foil, if necessary.
	Sausages, bacon	4 - 5	5	• Separate and re-arrange twice during defrosting.
	Cooked casseroles	15	5 mins. half way, 5 mins. at end	• Break up and set aside thawed pieces as they defrost.
	Cubed meat	7 - 8	10 - 15	
POULTRY	Whole chicken, duck, turkey, etc.	8 - 10	20 - 30	• Shield wings, breast bone, drumsticks with foil, as necessary. • Defrost breast side down first and turn half way through defrosting.
	Drumsticks, wings, thighs Small Large	 6 - 8 7 - 9	 10 - 15 10 - 15	• Arrange thinner ends towards the centre of the dish. • Turn and re-arrange twice during defrosting.
FISH	Whole fish (trout, mackerel)	4 - 5	5 - 10	• Shield thin ends with foil, if necessary. • Arrange in a single layer. • Turn once during defrosting.
	Fillets (plaice, kippers)	3 - 5	10 - 15	
	Steaks (cod, salmon)	4 - 5	10 - 15	
	Prawns, scallops	5 - 6 (per 8oz/225g)	5 - 10	• Stir half way through defrosting.
	Boil in bag fish	3 - 5	5	• Pierce the bag and place in an oven-proof dish. • Turn half way through defrosting.
FRUIT	Loose, soft fruit (raspberries, cherries, strawberries)	6 - 8	5 - 10	• Measure out required amount. • Stir once or re-arrange during defrosting and standing time.
	Loose, hard fruit (apples, peaches, rhubarb)	7 - 8	5 - 10	
	Purees, fruit dessert	7 - 10	10 - 15	• Stir carefully during defrosting.
	Fruit pie, trifles, cheesecakes with fruit toppings	3 - 4	10 - 15	• Stand on serving plate.
FLOUR PRODUCTS	Bread Large sliced/unsliced loaf	 5 - 7 / 6 - 8	 10 - 15	• Remove from plastic wrapping. • Stand on absorbent kitchen paper. • Turn over halfway through defrosting. • Over-defrosting will dehydrate the bread.
	Small sliced/unsliced loaf	3 - 5 / 4 - 6	10 - 15	
	1 slice	10 - 20 secs.	-	
	Bread rolls and croissants 1 2 4	 15 - 15 secs. 30 secs. 1 - 1 1/2	 1 - 2 1 - 2 1 - 2	
	Uncooked pastry	1 (per 8oz-225g)	20	• Remove from wrapping. • Stand on absorbent kitchen paper. • Turn frequently so that it does not get warm in places.
	Filled flans (7-8 in/18-20 cm)	4 - 5	5 - 10	• Stand on kitchen paper on the serving plate. • Remove paper before serving.
	Sausage rolls (4)	2 - 3	5	• Wrap each roll in kitchen paper to absorb moisture. • The standing time is essential.
	Sponge cakes Whole Individual	 1 - 1 1/2 40 - 60 secs.	 5 - 10	• Stand on kitchen paper.

Cooking Meat

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Food		Cooking Time (Mins. per lb/450g)	Power Level	Comments
BEEF	Small roasts (fillet) Rare Medium Well done	 6 6 - 8 8 - 9	HIGH (100%) for first 3 min. then MEDIUM (50%)	• Turn over half way through cooking. • Stand for 15 - 25 minutes.
	Thick roasts (rib, rump, top side) Rare Medium Well done	 10 - 12 13 14 - 15	HIGH (100%) for first 5 min. then MEDIUM (50%)	• Shield bone and outer edge with foil. • Turn over half way through cooking. • Stand for 15 - 25 minutes.
	Brisket and pot roasts (well done)	20	HIGH (100%) for first 5 min. then DEFROST (20%)	• Cook covered. • Stand for 20 minutes.
	Steak (225g) Rare Well done	 3 5	MED-HIGH (70%)	---
LAMB	Tender cuts (leg, fillet, crown) Medium Well done	 10 - 12 12 - 14	HIGH (100%) for first 5 min. then MEDIUM (50%)	• Turn over half way through cooking. • Stand for 15 - 25 minutes.
	Tougher cuts (shoulder, boned breast) Well done	15		
	Chops, cutlets Well done	8 - 10	MED-HIGH (70%)	• Arrange the thin ends towards the centre of the dish. • Stand for 5 minutes.
PORK	Leg, shoulder Well done	10 - 12	HIGH (100%) for first 5 min. then MEDIUM (50%)	• Turn over half way through cooking. • Stand for 15 - 25 minutes.
	Chops Well done	8 - 10	MED-HIGH (70%)	• Arrange the thin ends towards the centre of the dish. • Stand for 5 minutes.
VEAL	Leg, shoulder, loin, rack Well done	 15	HIGH (100%) for first 5 min. then MEDIUM (50%)	• Turn over half way through cooking. • Stand for 15 - 20 minutes.
GAMMON	Joints (well done)	10 - 12	MEDIUM (50%)	• Turn over half way through cooking. • Stand for 15 - 20 minutes.
	Steaks (well done)	6 - 8	MED-HIGH (70%)	• Turn over half way through cooking. • Stand for 5 minutes.
	Bacon 1 slice 2 slices 4 slices	 3/4 - 11/4 11/2 - 21/4 23/4 - 4	HIGH (100%)	• Loosely cover with kitchen paper.

Cooking Fresh Vegetables

GB

Food		Quantityl	Cooking Time (Mins. at HIGH)	Comments
POTATOES	Whole jacket potatoes	1 2 4	4 - 5 6 - 8 12 - 14	• Wash well and prick all over with a fork. • When almost cooked, wrap in foil and leave to stand for 5 minutes.
	Pealed potatoes cut into 1 inch (3 cm) cubes	3	6 - 7	• Place in a large oven-proof dish and cover tightly. • Stir well half way through the cooking time. • If mashing, add 1 - 2 minutes to the cooking time.
BEANS, PEAS, etc.	French beans	1lb (450g)	6 - 8	• Add 2 fl. oz (30ml) of water. • Taste after the minimum cooking time. • Serve immediately.
	Sliced runner beans	1lb (450g)	5 - 6	
	Broad beans	8oz (225g)	4 - 5	
	Peas	8oz (225g)	4 - 6	
	Mange-tout	12oz (375g)	6 - 7	
CABBAGE, CAULIFLOWER, etc.	Cabbage (roughly chopped)	1/2 medium	5 - 7	• Add 4 fl. oz (60ml) of water.
	Brussel sprouts	1lb (450g) 8oz (225g)	8 - 10 5 - 7	
	Cauliflower, divided into flowerets	1 whole	10	• Add 4 fl. oz (60ml) of water. • Arrange the flowerets with the stalks towards the centre of the dish.
	Broccoli	1lb (450g) 8oz (225g)	7 - 8 4 - 5	
	Spinach	1lb (450g)	5 - 6	• Cook tender leaves only with very little water. • Cover lightly.
	Spring greens	1lb (450g)	7 - 8	
ROOT VEGETABLES	Carrots (thinly sliced)	1lb (450g) 8oz (225g)	10 6 - 7	• Add 4 fl. oz (60ml) of water.
	Beetroot (unpeeled)	4 medium	12 - 15	
	Swede and turnip	1lb (450g)	10 - 12	• Add 4 fl. oz (60ml) of water. • Cover tightly. • Stir half way through cooking.
	Parsnips (quartered)	1lb (450g)		• Wrap in cling film or cook in a covered dish.
OTHER VEGETABLES	Mushrooms	8oz (225g)	2 - 3	• Cook in a covered dish with melted butter. • Do not overcook.
	Onions Whole Quartered	 2 large 4 - 5	 4 - 6 2 - 3	• Blanch in a covered dish with no additional water.
	Tomatoes	2	2 - 3	• Halve crosswise. • Dot with butter or grated cheese. • Cook in an uncovered dish.
	Courgettes	8oz (225g)	3 - 4	• Cook in a little water until just soft.
	Celery stalks (halved)	4 stalks	2 - 3	• Add 2 fl. oz (30ml) of water.
	Corn on the cob	1 2 4	2 - 3 3 - 4 6 - 8	• Wrap individually in cling film or place in a shallow oven-proof dish. • Turn twice during cooking.
	Asparagus	1lb (450g)	5 - 6	• Add 4 fl. oz (60ml) of water.
	Artichokes	1	4 - 5	• Wrap individually in cling film.
	Pumpkin in 1 inch (3 cm) cubes	8oz (225g)	6 - 7	• Place in a large oven-proof dish and cover tightly. • Stir well half way through cooking. • If mashing, add 1 - 2 minutes to the cooking time.

Cooking Frozen Vegetables

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Food		Quantityl	Cooking Time (Mins. at HIGH)	Comments
POTATOES	Potato slices (1/2 inch/1cm thick)	1 2	4 - 5 6 - 8	• Oven chips are unsuitable for microwave cooking.
BEANS, PEAS, etc.	French beans	1lb (450g)	8 - 10	• Add 2 fl. oz (30ml) of water. • Place in a shallow oven-proof dish and cover.
	Broad beans	12oz (375g)	7 - 8	
	Peas	4oz (125g) 8oz (225g) 1lb (450g)	2 - 3 4 - 5 8	• Add 2 fl. oz (30ml) of water.
	Mange-tout	8oz (225g)	4 - 5	
	Mixed vegetables	4oz (125g) 8oz (225g)	3 - 4 4 - 6	
CABBAGE, CAULIFLOWER, etc.	Cabbage	8oz (225g)	3 - 4	• Add 3 fl. oz (45ml) of water.
	Brussel sprouts	8oz (225g)	4 - 5	• Add 2 fl. oz (30ml) of water. • Taste after the minimum cooking time to avoid overcooking.
	Cauliflower	8oz (225g)	5 - 6	• Add 2 fl. oz (30ml) of water. • Rearrange half way through cooking. • Leave to stand for 1 - 2 minutes and salt to taste.
	Broccoli	8oz (225g)	5	• Do not add any water.
	Spinach	8oz (225g)	4 - 5	---
ROOT VEGETABLES	Carrots	8oz (225g)	4 - 6	• Add 2 fl. oz (30ml) of water.
OTHER VEGETABLES	Corn on the cob	1 3 - 4	2 - 3 8 - 10	• Add a knob of butter.
	Sweet corn	8oz (225g)	3 - 4	• Add 2 fl. oz (30ml) of water.

Cleaning Your Microwave Oven

GB

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- ***Inside and outside surfaces***
- ***Door and door seals***
- ***Glass plate and roller ring***

ALWAYS ensure that the door seals are clean and the door closes properly.

1	Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2	Remove any splashes or stains on the inside surfaces or on the roller ring with a soapy cloth. Rinse and dry.
3	To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the glass plate and heat for ten minutes at maximum power.
4	Wash the dishwasher-safe plate whenever necessary.

Clean the microwave oven cavity right ofter each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

Recommendations

DO NOT spill water in the vents.

NEVER use any abrasive products or chemical solvents.

Take particular care when cleaning the door seals to ensure that no particles:

- Accumulate
- Prevent the door from closing correctly

Storing and Repairing Your Microwave Oven

A few simple precautions should be taken when storing or having your microwave oven serviced.

The oven must not be used if the door or door seals are damaged:

- ***Broken hinge***
- ***Deteriorated seals***
- ***Distorted or bent oven casing***

Only a qualified microwave service technician should perform repairs.

NEVER remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:

- Unplug it from the wall socket
- Contact the nearest after-sales service centre

Storing the Oven

If you wish to store your oven away temporarily, choose a dry, dust-free place.

Reason: Dust and damp may adversely affect the working parts in the oven.

Technical Specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Power source	230 V ~ 50 Hz
Power consumption	
Microwave	1200 W
Grill	1000 W
Combined mode	1350 W
Output power	800 W (IEC-705)
Operating frequency	2,450 MHz
Magnetron	OM75SH(31)
Cooling method	Cooling fan motor
Dimensions (W x H x D)	
Outside	489 x 275 x 364 mm (G633C) 489 x 275 x 365 mm (G635C)
Oven cavity	306 x 181 x 322 mm
Volume	0.6 cubic feet
Weight	
Net	16 kg approx.

Printed in Korea